LIST OF EQUIPMENT

NORMIT
our ideas work

LIST OF EQUIPMENT:

1 BIOREACTORS..... 1

2 BLANCHERS - batch 1

- continuous..... 1

3 COATERS VACUUM..... 2

4 CONVEYORS..... 3

5 CUTTERS..... 4

6 DISSOLVERS..... 5

7 DRYERS - atmospheric..... 6

- vacuum..... 7

8 EQUIPMENT COOKING - atmospheric 9

- vacuum..... 12

9 EQUIPMENT COOLING 15

11 EVAPORATORS 18

12 EXTRUDERS..... 19

13 FLAKERS..... 20

14 FRYERS - continuous 20

- vacuum..... 20

15 GENERATORS HOT AIR..... 21

16 GENERATORS STEAM..... 22

16 GREASE TRAP..... 22

17 HOMOGENIZERS INLINE..... 22

18 HOMOGENIZERS OF BUTTER..... 24

19 HOMOGENIZERS OF HONEY..... 24

21 HOMOGENIZERS TANK BOTTOM..... 25

22 MACHINE HONEY CREAMING..... 25

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24 MACHINE FILLING 27

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26 MELTERS FAT BLOCKS..... 29

27 MILLS..... 30

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- Z-Sigma..... 31

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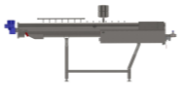
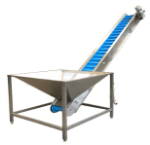
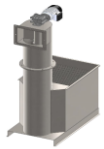
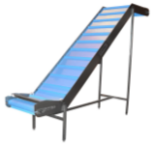
39 WASHERS..... 44

Dimensions LxWxH, mm	No	Type	Model		Subcategory	Photo	Category
1150x1050x1960	1	Bioreactor with bottom homogenizer	F230	1.1.1	1.1 Atmospheric		1 BIOREACTORS
2240x1650x1650	2	Basket with tilting unloading system	C&C 250/175	2.1.1	2.1 Batch		2 BLANCHERS
3200x1700x2400	3		C&C 750/375	2.1.2			
3180x1860x1080	4		C&C 1000/700	2.1.3			
1350x900x900	5		PE 200	2.1.4			
1350x900x900	6		PE 300	2.1.5			
1770x899x997	7		NPW 450	2.1.6			
1410x718x550	8		NPW 550	2.1.7			
3390x760x1000	9	Conveyor	CB 600/2500	2.2.1	2.2 Continuous		
5860x1800x1300	10		CB 800/4000	2.2.2			
8500x1800x1700	11		CB 800/6500	2.2.3			
10500x1800x2100	12		CB 800/8500	2.2.4			
2790x640x1600	13	Screw inclined	Screw I 300/2300	2.2.5			
	14		Screw I 400/2200	2.2.6			
	15		Screw I 400/3900	2.2.7			
3200x640x1540	16	Screw	Screw P 300/2300	2.2.8			
	17		Screw P 400/2200	2.2.9			
	18		Screw P 400/3900	2.2.10			

3500x1200x1600	19	Screw	ThermoScrew 1000/3000	2.2.11	2.2 Continuous		2 BLANCHERS
6500x1696x2300	20		ThermoScrew 1400/6000	2.2.12			
2509x1779x1311	21	Rotary Drum	Normit BD 600/1400	2.2.13			
5050x1710x2600	22		Normit BD 1200/4000	2.2.14			
(1500v1220x1900)± 100	23		VC-200	3.1.1	3.1 Rotary		3 COATERS VACUUM
(2050x2390x1950)± 100	24		VC-1000	3.1.2			
1059x635x2112	25		DifuVac St-350	3.2.1	3.2 Static		

2549x1162x2786	26	Inclined with hopper	CBI	4.1.1	4.1		4 CONVEYORS
2800x1100x1550	27		ICH	4.1.13			
	28		CWH	4.1.17			
1995x1150x2030	29	Inspection	IC 2	4.1.2			
5050x1920x2600	30		IC 5	4.1.3			
1200x655x1096	31	Feeding	DC	4.1.4			
2000x1230x1600	32	Screw	Normit Screw	4.1.5			
1220x850x1634	33	Screw , Inclined, With hopper	SCR-MM 1800	4.1.6			
lenght 2500	34		SCR-2500	4.1.7			
lenght 4000	35		SCR-4000	4.1.8			
lenght 6000	36		SCR-6000	4.1.9			
lenght 8000	37		SCR-8000	4.1.10			

1400x800x1800	38	For can	CFC	4.1.11	4.1		4 CONVEYORS
2940x1010x1470	39	Vibrating inclined	ICB	4.1.12			
3212x810x2690	40	Inclined shape Z	IC-Z	4.1.14			
2928x108	41	Screw with heating	SC 3000	4.1.15			
4184x366	42		SC 4000	4.1.16			
3442x1416x2617	43		ProfiCut 150	5.1.1	5.1 Vacuum		5 CUTTERS
600x600x1070	44	Without heating	Normit CUT LAB	5.1.2			

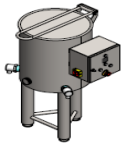
	45		CUT 150	5.2.1	5.2 Atmospheric		5 CUTTERS
1600x1200x1950	46		CUT 150	5.2.2			
670x1200x2330	47	Dissolver	AA	6.1.1			6 DISSOLVERS
HxØ (2980x2080)	48		MC 5000	6.1.2			
1184x1000x1874	49	Vessels with agitator	Normit AT 500	6.1.3			
1452x1400x2507	50	Vessel with agitator	Normit AT 1000	6.1.4			
1300x1500x1900	51	Preparation of solutions	PS	6.1.5			

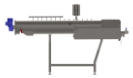
1970x350x360	52	Convective	FD Farma	7.1.4			7 DRYERS
3280x2257x1305	53	Fluid bed	VKD	7.1.5			
1840x1640x1940	54	Hot air drum	HADD 500	7.1.6			
2700x720x1362	55	Convective rotary drum dryer	ABM 9_1500	7.1.7			
3814x833x1490	56		ABM 9_2200	7.1.8			
4050x800x1550	57		ABM 9_2700	7.1.9			
870x747x513	58	Drum machine for drying and crystalization	RD 1	7.1.10			
600x630x1240	59	Condensation, For fruits	CDF 300	7.1.11			
710x800x2000	60		CDF 700	7.1.12			
1420x800x2000	61		CDF 1400	7.1.13			

	62	Condensation honey dehumidifier	50 D	7.1.14	7.1 Atmospheric		7 DRYERS
	63		200 D	7.1.15			
2000x900x1150	64		300 D	7.1.16			
1350x1200x1400	65		300 K	7.1.17			
1550x1160x1500	66		600 D	7.1.18			
	67		1000 D	7.1.19			
3600x1400x2000	68	Condensation honey dehumidifier	HD 1500	7.1.20			
5200x1590x1680	69		HD 3000	7.1.21			
1055x650x750	70	Honey dehumidifier	HDM 75	7.1.1			
1200x700x800	71		HDM 150	7.1.2			
1900x1150x1350	72		HDM 600	7.1.3			
3448x2525x2215	73	Horizontal honey dryers	PD 1500	7.2.1	7.2 Vacuum		
4300x2760x2450	74		PD 3000	7.2.2			
(1120x850x1380)±100	75	Vertical honey dryer	VD 65	7.2.3			
(742x879x1408)±100	76		VD 130	7.2.4			

1700x925x1740	77		VD 300	7.2.5	7.2 Vacuum		7 DRYERS
1985x1780x1665	78		VD 400	7.2.6			
1500x1290x2100	79		VD 670	7.2.7			
(1514x1428x2707)± 100	80		VD 800	7.2.8			
1224x1504x3880	81		VD 1300	7.2.9			
2350x1675x2590	82	Vertical honey dryer	VD 2700	7.2.10			
1900x2000x3400	83		VD 3300	7.2.11			

2121x1732x4284.	84	Spray	SD 5000	7.2.12	7.2 Vacuum		7 DRYERS
900x1040x1450	85		Ladia 100	7.2.13			
	86		Ladia 200	7.2.14			
	87		Ladia 300	7.2.15			
925x934x1333	88	Electro, With propeller agitator, for milk, juices, nectars	VAR E 100	8.1.1	8.1 Atmospheric		8 EQUIPMENT COOKING
	89		VAR E 300	8.1.2			
790x795x1300	90	Electro	ASC 100	8.1.3			
1449x1256x1315	91	Electro,Anchor agitator, Adjustable legs	AC 300	8.1.4			
1780x1614x1515	92	Steam,With anchor agitator	AC+1080	8.1.5			

1360x1370x1650	93	Steam, With stirrer	UniCook-S 1000	8.1.6	8.1 Atmospheric		8 EQUIPMENT COOKING
950x1300x1520	94	Electro, With stirrer	UniCook-E 250	8.1.7			
1458x1154x1438	95	Electro, Agitator with teflone scrapers	UVK 300	8.1.19			
1900x1350x2000	96	Electro, For cheese production	Normit SP Profi 300	8.1.8			
1070x1120x1040	97	Tilting	HKN S 300	8.1.9			
1700x1030x1500	98	With a high speed mixer	Normit HSM	8.1.10			
805x710x1225	99	Electro, Mixing tank,	AVK 80	8.1.11			

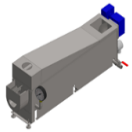
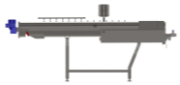
1820x1335x2213	100	Electro, Mixing tank,	AVK 1200	8.1.12	8.1 Atmospheric		8 EQUIPMENT COOKING
6500x1630x2800	101	Steam,Continuous screw	Cook 1400/6000	8.1.13			
3100x1200x1600	102	Electro/Steam, Inclined screw	COOK I 300/2300	8.1.21			
	103			8.1.22			
	104			8.1.23			
	105			8.1.24			
	106			8.1.25			
3200x640x1540	107	Electro/Steam, Screw	COOK P 300/2300	8.1.26			
2240x1650x1650	108		C&C 250	8.1.14			
3200x1700x2400	109		C&C + 750	8.1.15			
3180x1860x1080	110		C&C + 1000	8.1.16			
1350x900x900	111	Electro, Rectangular, Sous-vide	ELF 200	8.1.17			
1350x900x900	112		ELF 300	8.1.18			
1307x882x1355	113	Electro, Frame agitator, For low and medium viscosity products, With external flow heater	VKE 300	8.1.20			

910x1100x1580	114	Steam, With homogenizator	MH 150	8.1.27	8.1 Atmospheric		8 EQUIPMENT COOKING
1415x1015x1550	115		HV 100	8.1.28			
1654x1320x1818	116		VK 1000	8.1.29			
1270x855x1680	117	With double jacket, Heating/cooling	KWS 100	8.1.30			
850x710x1300	118	Electro	VC 100	8.2.1.1	8.2.1 Vacuum, light version		
1257x1567x1730	119	Electro, Anchor agitator, Adjustable legs	VC 350	8.2.1.2			
1264x800x1546	120		VE 100	8.2.1.3			
(1120x850x1380)±100	121		CH 50	8.2.1.4			

(742x879x1408)±100	122		CH 100	8.2.1.5	8.2.1 Vacuum, light version		8 EQUIPMENT COOKING
1700x925x1740	123		CH 100	8.2.1.6			
1985x1780x1665	124		CH 300	8.2.1.7			
1500x1290x2100	125		CH 500	8.2.1.8			
(1376x1222x2013)±100	126		CH 600	8.2.1.9			
1224x1504x3880	127		CH 1000	8.2.1.10			
2350x1675x2590	128		CH 2000	8.2.1.11			
1900x2000x3400	129		CH 2500	8.2.1.12			

1200x1200x1950	130	Electro	VC 600	8.2.2.1	8.2.2 Vacuum, profi version		8 EQUIPMENT COOKING
1385x1283x1892	131	Steam,Anchor stirrer with scrapers	VAC-U 1000	8.2.2.2			
2121x1732x4284	132	With products circulation and spraying	NSD 5000	8.2.2.3			
2115x1661x3280	133	Steam, Spiral agitator	Vacuum NV 3000	8.2.2.4			
1264x800x1510	134	Electro	VE 100	8.2.2.5			
900x1040x1450	135	Spray	Ladia 100	8.2.2.6			
	136		Ladia 200	8.2.2.7			
	137		Ladia 300	8.2.2.8			
(2055x1800x1980)± 100	138	Electro, For extremely viscous materials	Sweet-stuff 200	8.2.2.9			

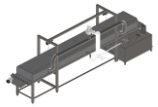
3448x2525x2215	139	Horizontal vacuum cooker	PD 2000	8.2.2.10	8.2.2 Vacuum, profi version		8 EQUIPMENT COOKING
4300x2760x2450	140		PD 4000	8.2.2.11			
1906x1404x2416	141	So stierkami, s duplikátorom	ACM 2060	9.1.1	9.1 Batch		9 EQUIPMENT COOLING
1975x1740x1260	142	Glykol, voda	SFM 300	9.1.2			
2240x1650x1650	143	Basket with tilting unloading system	C 250/175	9.1.3			
3200x1700x2400	144		C 750/375	9.1.4			
3180x1860x1080	145		C 1000/700	9.1.5			
(1120x850x1380)±100	146		CH 50	9.2.1	9.2 Vacuum		9 EQUIPMENT COOLING
(742x879x1408)±100	147		CH 100	9.2.2			
1985x1780x1665	148		CH 300	9.2.4			

1500x1290x2100	149		CH 500	9.2.5	9.2 Vacuum		9 EQUIPMENT COOLING
(1376x1222x2013)± 100	150		CH 600	9.2.6			
1224x1504x3880	151		CH 1000	9.2.7			
2350x1675x2590	152		CH 2000	9.2.8			
1900x2000x3400	153		CH 2500	9.2.9			
1540x660x550	154	Screw	Screw 150/1000	9.3.1	9.3 Continuous		
3200x640x1540	155	Screw	Screw P 300/2300	9.3.2			
	156		Screw P 400/2200	9.3.3			
	157		Screw P 400/3900	9.3.4			

3500x1200x1600	158	Screw	ThermoScrew 1000/3000	9.3.5	9.3 Continuous		9 EQUIPMENT COOLING
6500x1696x2300	159		ThermoScrew 1400/6000	9.3.6			
3390x760x1000	160	Belt conveyor	CB 600/2500	9.3.7			
5860x1800x1300	161		CB 800/4000	9.3.8			
8500x1800x1700	162		CB 800/6500	9.3.9			
10500x1800x2100	163		CB 800/8500	9.3.10			
2509x1779x1311	164	Drum	Normit BD 600/1400	9.3.11			
5050x1710x2600	165		Normit BD 1200/4000	9.3.12			
1700x750x1150	166		CAC-O 500/1700	9.3.13			
1617x1233x903	167	Air cooler	AC	9.3.14			
1690x957x1552	168	Water cooler	CWC	9.3.15			
870x747x513	169	For crystallization and cooling	RD 1	9.3.16			

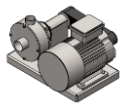
1500x550x470	170	Continuous filtering machine	Normit F 180	10.1.5			10 EQUIPMENT FILTERING
	171		Normit F 50/150	10.1.6			
1900x960x1750	172		Normit F 500	10.1.7			
1461x593x980	173	For honey with heating	Hfheat	10.1.2			
	174	Volumetric	F 100	10.1.3			
2600x2000x2000	175	Volumetric	F 3000	10.1.4			
...x365x855	176	Flow filter	CFC	10.1.8			
2121x1732x4284	177	Spray	NSD 50000	11.1.1	11.1 Vacuum		11 EVAPORATORS
900x1040x1450	178	Spray	Ladia 100	11.1.6			
	179		Ladia 200	11.1.7			
	180		Ladia 300	11.1.8			
2250x1837x3260	181	Vacuum-evaporator	NV 3000	11.1.2			

1385x1283x1892	182		VAC-U 1000	11.1.3	11.1 Vacuum		11 EVAPORATORS
1264x800x1546	183		VE 100	11.1.4			
(2055x1800x1980)± 100	184	For extremely viscous materials	Sweet-stuff 200	11.1.5			
1950x1550x1720	185		SFM 150	11.2.1	11.2 Atmospheric		
2100x2000x1720	186		SFM 220	11.2.2			
2400x2350x1820	187		SFM 300	11.2.3			
3625x3303x2200	188	Crystallizer	Normit EsoSo	11.2.4			
1443x438x1003	189	High pressure screw	Normit HPE	12.1.1			12 EXTRUDERS
1600x1150x1780	190	Twin screw	Normit SBE	12.1.2			

1650x900x1570	191	Manual	FBF 200	13.1.1	13.1 Of frozen blocks		13 FLAKERS
2250x1300x1100	192	Pneumatic	FBF 300	13.1.2			
2100x1070x1300	193		FBF 400	13.1.3			
2307x1157x1326	194		FBF 600	13.1.4			
	195		FBF 800	13.1.5			
602x488x1581	196		Normit EasyCut	13.2.1	13.2 Of vegetables		
730x381x397	197	Air	VegeFL 720	13.2.2			
3660x1016x1949	198	Oil curtain	CombiFry 500/2000	14.1.1	14.1 Continuous		14 FRYERS
	199		ShowerFry 600/6000	14.1.2			
10300x3850x2175	200		Pour Oil 2000/8500	14.1.3			
7000x1600x2200	201	Conveyor	Oil Deep	14.1.4			

4785x922x1370	202	Conveyor fryer with blades	SnackPro 1	14.1.5	14.1 Continuous		14 FRYERS
3700x1200x1200	203	Conveyor fryer with blades	Snack Pro 2	14.1.6			
2376x1621x1937	204	Electro	VF 20 E	14.2.1	14.2 Vacuum		
2376x1621x1937	205	Steam	VF 20 P	14.2.2			
2376x1621x1937	206	Electro, with blancher	VF 20 BE	14.2.3			
2376x1621x1937	207	Steam, with blancher	VF 20 BP	14.2.4			
2376x1621x1937	208	Electro	VF 50 E	14.2.5			
2376x1621x1937	209	Steam	VF 50 P	14.2.6			
2376x1621x1937	210	Electro, with blancher	VF 50 BE	14.2.7			
2376x1621x1937	211	Steam, with blancher	VF 50 BP	14.2.8			
2773x3277x2035	212	Electro	VF 100 E	14.2.9			
2773x3277x2035	213	Steam	VF 100P	14.2.10			
2773x3277x2035	214	Electro, with blancher	VF 100 BE	14.2.11			
2773x3277x2035	215	Steam, with blacher	VF 100 BP	14.2.12			
2773x3277x2035	216	Electro	VF 350 E	14.2.13			
2773x3277x2035	217	Steam	VF 350 S	14.2.14			
2773x3277x2035	218	Electro, with blancher	VF 350 BE	14.2.15			
2773x3277x2035	219	Steam, with blacher	VF 350 BP	14.2.16			
920x550x1560	220		N 28	15.1.1			15 GENERATORS HOT AIR
1150x700x1750	221	Fanless	N 55 S.V.	15.1.2			
1520x700x1750	222	With fan	N 55 C.V.	15.1.3			
1280x800x2400	223	Fanless	N 85 S.V.	15.1.4			
1690x820x2400	224	With fan	N 85 C.V.	15.1.5			
2060x930x2600	225		N 120	15.1.6			
2290x1100x3000	226		N 240	15.1.7			
3160x1220x3400	227		N 350	15.1.8			

630x850x1370	228	Electro	GP E 24	16.1.1			16 GENERATORS STEAM
630x850x1370	229		GP E 32	16.1.2			
630x850x1370	230		GP E 43	16.1.3			
630x850x1370	231		GP E 64	16.1.4			
630x850x1370	232		GP E 85	16.1.5			
500x980x1150	233		GP kompakt 5	16.1.6			
500x980x1150	234		GP kompakt 8,5	16.1.7			
875x640x1150	235	Gas	GP ekonomy 50/100/120	16.1.8			
875x640x1390	236		GP ekonomy 150/200/220	16.1.9			
958x668x1630	237		GP ekonomy 250/300/350	16.1.10			
1100x800x1800	238		GP ekonomy 400/450/500	16.1.11			
	239		UNZ K 100	17.1.1	17.1 Round		17 GREASE TRAPS
	240		UNZ K 200	17.1.2			
	241		UNZ K 300	17.1.3			
	242		UNZ K 400	17.1.4			
765x360x600	243		UNZ 100	17.1.5	17.2 Rectangular		
1760x850x1050	244		UNZ 150	17.1.6			
1700x1100x1150	245		UNZ 200	17.1.7			
1900x1100x1200	246		UNZ 250	17.1.8			
2300x1100x1200	247		UNZ 300	17.1.9			
2200x1250x1500	248		UNZ 400	17.1.10			
362x193x239	249	Homogenizer, dispenser, emusifier	Yumix Basic 1,1	18.1.1			18 HOMOGENIZERS INLINE
410x193x242	250		Yumix Basic 2,2	18.1.2			
435x193x244	251		Yumix Basic 3	18.1.3			
512x258x362	252		Yumix 5,5	18.1.4			
512x300x362	253		Yumix 7,5	18.1.5			
710x315x422	254		Yumix 18,5	18.1.6			
782x355x500	255		Yumix 22	18.1.7			
880x397x550	256		Yumix 37	18.1.8			

695x620x470	257	Homogenizer, dispenser, emusifier for milk	Yumix Mol 11	18.1.9			18 HOMOGENIZERS INLINE
600x650x360	258	Homogenizer, pump	Gydromix 5,5	18.1.10			
672x690x400	259		Gydromix 7,5	18.1.11			
690x690x420	260		Gydromix 11	18.1.12			
1060x366x458	261	Homogenizer, pump	Gydromix 18,5	18.1.13			
1100x366x458	262		Gydromix 22	18.1.14			
1225x366x510	263		Gydromix 37	18.1.15			
600x650x360	264	Replaceable engine	Gydromix Complet 5,5	18.1.16			
620x670x400	265		Gydromix Complet 7,5	18.1.17			
690x700x420	266		Gydromix Complet 11	18.1.18			
735x730x458	267	Replaceable engine	Gydromix Complet 18,5	18.1.19			
750x780x470	268		Gydromix Complet 22	18.1.20			
860x820x510	269		Gydromix Complet 37	18.1.21			
	270	Without engine	Gydromix SOLO 5,5	18.1.22			
	271		Gydromix SOLO 7,5	18.1.23			
690x280x296	272		Gydromix SOLO 11	18.1.24			
690x280x298	273		Gydromix SOLO 18,5	18.1.25			
	274		Gydromix SOLO 22	18.1.26			
	275	Without engine	Gydromix SOLO 37	18.1.27			
538x220x294	276	Adjustable rotor-stator	Ultra-shear 3	18.1.28			
638x280x382	277		Ultra-shear 7,5	18.1.29			
780x338x475	278		Ultra-shear 15	18.1.30			
980x420x560	279		Ultra-shear 37	18.1.31			
715x545x616	280		Shark 7,5	18.1.32			
	281		Shark 15	18.1.33			
	282		Shark 37	18.1.34			

3050x1200x1850	283	For frozen butter	FBHG 1000	19.1.1			19 HOMOGENIZERS OF BUTTER
3350x1250x2550	284		FBHG 2000	19.1.2			
2130x1030x1280	285	With mixing	GM 800	19.1.3			
1600x800x800	286		NORMIT GM 250	19.1.4			
1684x742x1191	287		Normit GM 400	19.1.5			
2150x650x1450	288	Butter homogenizer	Normit GM 1200	19.1.6			
	289		Normit GM 3000	19.1.7			
700x800x1340	290	Electro	VPL 100	20.1.1	20.1 Vertical		20 HOMOGENIZERS OF HONEY
725x725x1610	291		VPL 250	20.1.2			
913x913x1315	292		VPL 600	20.1.3			
1052x1052x1410	293		VPL 1000	20.1.4			
1986x1986x1320	294		VPL 1500 LUX	20.1.5			

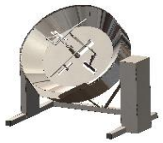
1272x1272x1770	295		VPL 2000	20.1.6	20.1 Vertical		20 HOMOGENIZERS OF HONEY
	296		VPL 5000	20.1.7			
4130x1530x2160	297		HPL 9000	20.2.1	20.2 Horizontal		
3920x1896x2388	298		HPL 12000	20.2.2			
5380x1830x2460	299		HPL 18000	20.2.3			
5800x2300x2600	300		HPL 22000	20.2.4			
6500x2150x2800	301		HPL 30000	20.2.5			
	302		HPL 45000	20.2.6			
383x200x232	303	Tank bottom homogenizer	BH 2,2	21.1.1			21 HOMOGENIZERS TANK BOTTOM
628x300x345	304		BH 5,5	21.1.2			
628x300x345	305		BH 7,5	21.1.3			
790x350x433	306		BH 15	21.1.4			
1300x900x1430	307		CH light 65	22.1.1	22.1 Atmospheric, without heating		22 MACHINE HONEY CREAMING
1550x775x1660	308		CH light 130	22.1.2			
1700x925x1740	309		CH light 270	22.1.3			
1700x1500x1920	310		CH light 400	22.1.4			
1500x1290x2100	311		CH light 670	22.1.5			
	312		CH light 800	22.1.6			
1900x1600x2150	313		CH light 950	22.1.7			
1550x1600x3900	314		CH light 1300	22.1.8			
	315		CH light 2700	22.1.9			
1900x2000x3400	316		CH light 3300	22.1.10			
(1120x850x1380)±100	317		CH profi 65	22.2.1	22.2 Vacuum		

(742x879x1408)±100	318		CH profi 130	22.2.2	22.2 Vacuum		22 MACHINE HONEY CREAMING
1700x925x1740	319		CH profi 150 CUT	22.2.3			
1985x1780x1665	320		CH profi 400	22.2.4			
1500x1290x2100	321		CH profi 670	22.2.5			
(1514x1428x2707)±100	322		CH 800	22.2.6			
(1376x1222x2013)±100	323		CH profi 800	22.2.7			
1224x1504x3880	324		CH profi 1300	22.2.8			
2350x1675x2590	325		CH profi 2700	22.2.9			
1900x2000x3400	326		CH profi 3300	22.2.10			

1700x1770x1910	327	Pharma	Ex500GMP	23.1.1			23 MACHINES DRUM DRAGEE
2350x1500x2000	328	With integrated hot air generator	HADD 500	23.1.2			
1633x779x1884	329		Drum Normit AD	23.1.3			
1880x1442x2405	330	Piston	D-400	24.1.1	24.1 Volumetric		24 MACHINES FILLING
	331	Pneumatic	P 2-100	24.1.2			
	332	Poloautomatic for honey	PH 200-1000	24.1.3			
	333	Pneumatic for mayonnaise	PDM 250	24.1.4			

993x934x1839	334	Into the large container	AP-300	24.2.1	24.2 Tensometric		24 MACHINES FILLING
2486x992x1903	335		AP-1000	24.2.2			
1340x900x2040	336		AP-2000	24.2.3			
993/934/1839	337	With integrated filter	TDF	24.2.4			
660x480x2020	338	Under the pressure	DPT 80	24.3.1	24.3 With vessel		
1250x450x1800	339	Filling vessel	MV	24.3.2			
1450x1450x1850	340	3x zone	TurboNormix 150	25.1.1	25.1 Continuous		25 MACHINES TEMPERING
1450x1450x1850	341	4x zone	TurboNormix 300	25.1.2			
1415x1015x1550	342		HV 100	25.2.1	25.2 Batch		
(HxØ)(1350x1000)	343		HV 150	25.2.2			
(HxØ)(1350x1000)	344		HV 500	25.2.3			

1400x400x820	345	Electro	Normelter 100 E	26.1.1	26.1 Rectangular		26 MELTERS FAT BLOCKS
1400x400x821	346	Steam/water	Normelter 100 S/W	26.1.2			
1700x1000x1300	347	Electro	Normelter 200 E	26.1.3			
1550x650x870	348	Steam/water	Normelter 250 S/W	26.1.4			
1870x750x920	349	Electro	Normelter 400 E	26.1.5			
1870x750x921	350	Steam/water	Normelter 400 S/W	26.1.6			
2350x1100x1170	351	Steam/water	Normelter 1000 S/W	26.1.7			
2820x1500x1250	352	Steam/water	Normelter 2000 S/W	26.1.8			
3050x1700x1800	353	Steam/water	Normelter 5000 S/W	26.1.9			
1575x947x1197	354	Electro, With agitator	Mixmelter 200 E	26.1.10			
1575x947x1198	355	Steam/water, With agitator	Mixmelter 200 S/W	26.1.11			
3481x966x1001	356	Steam/water	Normit Turbomelter 400	26.1.12	26.1 Rectangular		
	357	Steam/water	Normit Turbomelter 800	26.1.13			
900x900x1000	358	Electro	NorMelter C 80	26.2.1	26.2 Round		
900x900x1000	359	Steam/water	NorMelter C 80	26.2.2			
950x1030x750	360	Electro	NorMelter C 300	26.2.3			
950x1030x750	361	Steam/water	NorMelter C 300	26.2.4			
1150x1200x950	362	Electro	NorMelter C 600	26.2.5			
1150x1200x950	363	Steam/water	NorMelter C 600	26.2.6			
1250x1300x1050	364	Electro	NorMelter C 1000	26.2.7			
1250x1300x1050	365	Steam/water	NorMelter C 1000	26.2.8			
1800x1345x1600	366	Electro	NorMelter C 2000	26.2.9			
1800x1345x1600	367	Steam/water	NorMelter C 2000	26.2.10			

2000x2100x1100	368	Electro, With mixer, For extremely high melting point	STIRFRY 220	26.2.11	26.2 Round		26 MELTERS FAT BLOCKS
2000x2100x1100	369	Steam/water, With mixer, For	STIRFRY 220	26.2.12			
2400x2350x1820	370	Electro, With mixer, For	STIRFRY 300/45	26.2.13			
2400x2350x1820	371	Electro, With mixer, For	STIRFRY 300/45	26.2.14			
2400x2350x1820	372	Steam/water, With mixer, For	STIRFRY 300/60	26.2.15			
2400x2350x1820	373	Electro, With mixer, For	STIRFRY 300/60	26.2.16			
1840x1450x1620	374	Steam/water, With mixer, For extremely high melting point	Normit SFM 130	26.2.17			
	375	Electro-Sandwich, Conical	Normit PESK 250	26.2.18			
1300x740x2600	376		VBM 200	26.1.1	27.1 Ball		27 MILLS
	377		NKM 2,2	26.2.1	27.2 Colloid		
420x800x1240	378		NKM 5,5	26.2.2			
420x800x1240	379		NKM 7,5	26.2.3			
	380		NKM 11,5	26.2.4			

1880x1070x800	381		MSH 540	28.1.1	28.1 Twin screw		28 MIXERS/BLENDERS
1600x800x800	382		Normit GM 50	28.1.2			
1115x500x1180	383	Ploughshare mixers	NP-100	28.2.1	28.2 Plough		
1535x750x1835	384		NP-300	28.2.2			
1692x950x2133	385		NP-700	28.2.3			
2750x1400x1850	386		NP-1200	28.2.4			
1400x950x1300	387	Frame	Z Sigma Arm 100	28.3.1	28.3 Z Sigma		
1670x1240x1600	388		Z Sigma Arm 300	28.3.2			
1795x1245x1780	389		Z Sigma Arm 500	28.3.3			
1920x1254x1880	390		Z Sigma Arm 700	28.3.4			
1795x1245x1780	391	Cabinet	Z Sigma Arm 500	28.3.5			
1920x1254x1880	392		Z Sigma Arm 700	28.3.6			

1540x1590x1680	393	Shape Y	Y-mixer 150	28.4.1	28.4 Drum rotary blenders/mixers		28 MIXERS/BLENDERS
800x650x1100	394	Rotary drum blender	NDM 50	28.4.2			
990x950x1405	395		NDM 100	28.4.3			
1050x850x1350	396		NDM 150	28.4.4			
1300x1060x1630	397		NDM 200	28.4.5			
	398		NDM+500	28.4.6			
1470x1782x1473	399		NDM+1000	28.4.7			
2015x2200x2200	400	Rotary drum blender	NDM+2000	28.4.8			
2365x2500x2550	401	Rotary drum blender	NDM+4000	28.4.9			
1500x1200x1000	402	For container, with removable container	ConMix 75	28.4.10			
1404x1324x1313	403	For container, with fixed container	ConMixStatic 100	28.4.11			

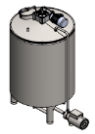
(1500v1220x1900)± 100	404	Vacuum	VC-200	28.4.12	28.4 Drum rotary blenders/mixers		28 MIXERS/BLENDERS
(2050x2390x1950)± 100	405	Vacuum, With screw	VC-1000	28.4.13			
1770x1770x1910	406	Tilting drum	EX 500 GMP	28.4.14			
1840x1640x1940	407	With integrated hot air generator	HADD 500	28.4.15			
1850x1390x1850	408	With heating	KWS 100	28.5.1	28.5 Mixing vessels		
2143x2086x3830	409	With jacket	VWST 5000	28.5.2			
725x725x1610	410	Honey blender	HB 250	28.5.3			
913x913x1315	411		HB 600	28.5.4			
1052x1052x1410	412		HB 1000	28.5.5			
1272x1272x1770	413		HB 2000	28.5.6			
	414		HB 5000	28.5.7			

1900x1350x2000	415	Planetary	Normit SP Profi 300	28.5.8	28.5 Mixing vessels		28 MIXERS/BLENDERS
1535x1020x1444	416	High speed	HSM 300	28.5.9			
870x890x970	417	Vertical, Conical	VM 100	28.5.10			
820x840x1120	418		VM 200	28.5.11			
920x940x1170	419		VM 550	28.5.12			
1785x1683x2400	420	Vacuum	VM 1900	28.5.13			
1659x1154x2081	421		PVM 100	28.5.14			
998x840x1200	422	Vacuum	Mixema mixer 50 Profi	28.5.15			
959x815x1266	423	Atmospheric	Mixema mixer 50	28.5.16			

2320x2200x3790	424		MC 5000	28.5.17	28.5 Mixing vessels		28 MIXERS/BLENDERS
1200x1200x1742	425		COM 400	28.5.18			
670x1200x2330	426		AA 50	28.6.1	28.6 Submersible		
2330x860x1219	427		Normit SMU 6	28.7.1	28.7		
1820x1650x1210	428	Electro	SFP E-200	29.1.1	29.1 Rectangular		29 PANS BRATT TILTING
1820x1650x1210	429	Steam	SFP S-200	29.1.2			
1975x1740x1260	430	Electro	SFP E-300	29.1.3			
1975x1740x1260	431	Steam	SFP S-300	29.1.4			
1840x1450x1620	432	Electro-Thermooil	SFM E-T 150/130/18	29.2.1	29.2 Round with mixer		
2100x2000x1720	433		SFM E-T 220/200/36	29.2.2			
2400x2350x1820	434	Electro sandvich conical	SFM E 300/270/45	29.2.3			
2400x2350x1820	435		SFM E 300/270/60	29.2.4			
	436		Normit PESK 250	29.2.5			

935x995x1290	437	For milk	VAR E-100	30.1.1	30.1 Batch		30 PASTEURIZERS
1115x1125x1600	438		VAR E-300	30.1.2			
1458x1154x1438	439		VKE 300	30.1.3			
1350x900x900	440	For bottles	PE 200	30.1.4			
1350x900x900	441		PE 300	30.1.5			
1954x902x1184	442		NPW 450	30.1.6			
1800x900x950	443		NPW 550	30.1.7			
855x844x1170	444	Flow pasteurization equipment	PCHU 150	30.2.1	30.2 Continuous		
2138x1496x2305	445		PCHU 500	30.2.2			
1735x1955x2110	446	Flow pasteurization equipment	PCHU 1000	30.2.3	30.2 Continuous		
1520x2400x2640	447		PCHU 2000	30.2.4			
900x880x600	448		PFL 550	30.2.5			
950x980x700	449		PFL-800	30.2.6			
1500x980x700	450		PFL-1000	30.2.7			

560x430x880	451	Atmospheric mixing units	AHU Yumix 15	31.1.1			31 PROCESSING PLANT ATMOSPHERIC
1191x1109x1544	452	Atmospheric processing plants	MG-UMG 300	31.1.10			
1800x1800x2250	453		MG-UMG 1000	31.1.11			
435x355x1100	454	Atmospheric mixing units	AHU 50	31.1.2			
1400x650x1272	455	Scrapped strirrer	PM 100 HILL 5.5	31.1.3			
950x770x1510	456	Injection of steam into the products	MH 150	31.1.4			
1115x756x1770	457	With bottom homogenizer	ZIDF 250	31.1.5			
1350x990x2100	458		ZIDF 600	31.1.6			
1400x1050x2200	459		ZIDF 800	31.1.7			
1450x1100x2400	460		ZIDF 1000	31.1.8			

2073x1460x1910	461	Electro, Anchor agitator with teflon scrapers	MHF 350	31.1.9			31 PROCESSING PLANT ATMOSPHERIC
1820x1335x2213	462		AVK 1200	31.1.12			
1307x882x1355	463		VKE 300	31.1.14			
1350x1000x1555	464		VMG M LAB 20	32.1.1	32.1 Mobile		32 PROCESSING PLANT VACUUM
(833x584x1217)±200	465		VMG M LAB 20	32.1.2			
840x988x1200	466		VMG M 50	32.1.3			
(1503x1214x1632)±200	467		VMG M 100	32.1.4			
1600x1200x1950	468		VMG S 150	32.2.1	32.2 Static		

2063x1387x1850	469		VMG S 300 I	32.2.2	32.2 Static		32 PROCESSING PLANT VACUUM
2260x1170x1965	470	With external homogenizer, 2x CIP, Frame agitator with teflon scrapers	VMG S 300	32.2.3			
1227x2579x1962	471	With external homogenizer, 2x CIP, Frame agitator with teflon scrapers	VMG S 600	32.2.4			
2900x2200x2400	472		VMG S 650	32.2.5			
1750x1656x2322	473		VMG S 650	32.2.6			
(833x584x1217)±200	474		VMG M LAB 20	33.1.1			33 REACTORS
1350x1000x1555	475		VMG M LAB 20	33.1.2			

(1503x1214x1632)± 200	476		VMG M 100	33.1.3			33 REACTORS
1390x770x1685	477		PLSU	33.1.4			
950x1140x1450	478	Pharmaceutical	PHr 300	33.1.5			
950x1190x2000	479	Pharmaceutical	PHr+500	33.1.6			
2900x2200x2400	480		VMG 650	33.1.7			
1750x1656x2322	481		VMG 650	33.1.8			
4250x1400x2450	482	Infra, 5x belt, For seeds and nuts	Normit DR 5	34.1.1			34 DRY ROASTERS

1906x1404x2416	483	Stirred with double jacket	ACM 2060	35.1.1			35 TANKS
(HxØ)(2980x2098)	484	Stirred	MC 5000	35.1.2			
2143x2086x3830	485	Mixing with jacket	VWST 5000	35.1.3			
1184x1000x1874	486	Mixing	Normit AT 500	35.1.4			
1452x1400x2507	487	Mixing	Normit AT 1000	35.1.5			
1215x1400x2250	488	For yoghurt	ST 350	35.1.6			
1600x2300 (ØxH)	489	Storage for purified water	STCW 3000	35.1.7			
2100x2100x3560	490		STCW 8000	35.1.8			
1786x1681x2485	491	For storing syrup	SST 1900	35.1.9			

(HxØ)(1230x800)	492	Storage	BIN 300	35.1.10			35 TANKS
(HxØ)(905x1180)	493		Z 400	35.1.11			
1245x1600x1160	494	IBC with isolation jackets	IBC 1000	35.1.12			
660x450x1450	495	Condensate collection	VST120	35.1.13			
500x400x755	496	Gas/liquid separator	ES	35.1.14			
1700x1700x2100	497		VC-200	36.1.1	Vacuum		36 MEAT TUMBLERS
2115x2015x1945	498		VC-1000	36.1.2			

1362x1780x1922	499	Atmospheric measuring vessel	GTT+ 500	37.1.1			37 VESSELS MEASURING
1304x1148x1481	500	Tensometric vacuum measuring vessel	GTT 600	37.1.2			
1250x450x1800	501	Measuring vessel	MV 100	37.1.3			
2340x2260x5141	502	Accumulating with jacket	ST 11000	38.1.1			38 VESSELS STORAGE
1415x1015x1550	503	For heating/chilling	HV 100	38.1.2			
735x770x840	504	Thermostatic pharmaceutical	Varic farm 40	38.1.3			

3750x1260x1760	505	Air bubble vegetable	Wash W Air-3	39.1.1			39 WASHERS
3815x1550x1850	506		Wash W Air-5	39.1.2			
1100x584x2022	507	Destoner	Normit Wash	39.1.3			
2507x1779x1311	508	Drum washing machine with conveyor	NormitDrumWash	39.1.4			
2012x634x1200	509	Can washer	CAN WASHER 1	39.1.5			
1230x620x1710	510	Washing machine for the mixing vessels	CEP	39.1.6			
2953x957x1523	511	Washing machine	UNI M	39.1.7			

3608x1294x2814	512	Wheat washer	Normit ladia-DR	39.1.8			39 WASHERS
1150x1350x1450	513	CIP	N CIP 50	39.1.9			
1550x1590x1950	514		N CIP 100	39.1.10			
	515		N CIP 200	39.1.11			
2745x1350x1700	516	Brush washer	Normit DP Wash	39.1.12			